

* * * * * STN Columbus * * * * *

FILE 'HOME' ENTERED AT 12:28:41 ON 10 JUL 2003

=> file reg

COST IN U.S. DOLLARS

SINCE FILE
ENTRY

TOTAL
SESSION

FULL ESTIMATED COST

1.05

1.05

FILE 'REGISTRY' ENTERED AT 12:31:39 ON 10 JUL 2003

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STRUCTURE FILE UPDATES: 8 JUL 2003 HIGHEST RN 544651-49-2

DICTIONARY FILE UPDATES: 8 JUL 2003 HIGHEST RN 544651-49-2

TSCA INFORMATION NOW CURRENT THROUGH JANUARY 6, 2003

Please note that search-term pricing does apply when
conducting SmartSELECT searches.

Crossover limits have been increased. See HELP CROSSOVER for details.

Experimental and calculated property data are now available. See HELP
PROPERTIES for more information. See STNnote 27, Searching Properties
in the CAS Registry File, for complete details:

<http://www.cas.org/ONLINE/STN/STNOTES/stnotes27.pdf>

=> e resveratrol/cn

E1 1 RESUSCITATION-PROMOTING FACTOR PROTEIN (MICROCOCCUS LUTEUS S
TRAIN JCM-3348)/CN
E2 1 RESUSCITATION-PROMOTING FACTOR PROTEIN (MICROCOCCUS LUTEUS S
TRAIN NCIMB-13267)/CN
E3 1 --> RESVERATROL/CN
E4 1 RESVERATROL .BETA.-D-GLUCOSIDE/CN
E5 1 RESVERATROL 12-C-.BETA.-GLUCOPYRANOSIDE/CN
E6 1 RESVERATROL 3-O-.BETA.-GLUCOPYRANOSIDE/CN
E7 1 RESVERATROL 4'-O-.BETA.-D-GLUCOPYRANOSIDE/CN
E8 1 RESVERATROL CIS-DEHYDRODIMER/CN
E9 1 RESVERATROL GLUCOSIDE/CN
E10 1 RESVERATROL SYNTHASE/CN
E11 1 RESVERATROL SYNTHASE (ARACHIS HYPOGAEA CLONE PRS-JP1 GENE RS
3) (E.C.2.3.1.95)/CN
E12 1 RESVERATROL SYNTHASE (PEANUT)/CN

=> e3

L1 1 RESVERATROL/CN

=> d l1

L1 ANSWER 1 OF 1 REGISTRY COPYRIGHT 2003 ACS

RN 501-36-0 REGISTRY

CN 1,3-Benzenediol, 5-[(1E)-2-(4-hydroxyphenyl)ethenyl]- (9CI) (CA INDEX
NAME)

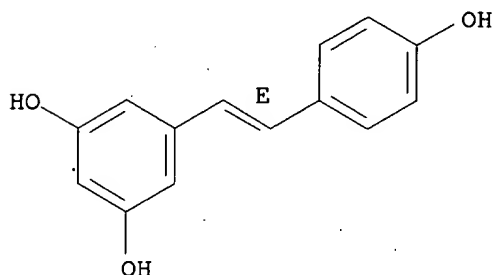
OTHER CA INDEX NAMES:

CN 1,3-Benzenediol, 5-[2-(4-hydroxyphenyl)ethenyl]-, (E)-

CN 3,4',5-Stilbenetriol (7CI, 8CI)

CN Resveratrol (6CI)
 OTHER NAMES:
 CN (E)-5-(p-Hydroxystyryl)resorcinol
 CN (E)-Resveratrol
 CN 3,4',5-Trihydroxy-trans-stilbene
 CN CA 1201
 CN trans-Resveratrol
 FS STEREOSEARCH
 DR 31100-06-8
 MF C14 H12 O3
 CI COM
 LC STN Files: ADISINSIGHT, ADISNEWS, AGRICOLA, ANABSTR, BEILSTEIN*,
 BIOBUSINESS, BIOSIS, BIOTECHNO, CA, CANCERLIT, CAOLD, CAPLUS, CASREACT,
 CEN, CHEMCATS, CIN, CSCHEM, DDFU, DRUGU, EMBASE, HODOC*, IPA, MEDLINE,
 MRCK*, NAPRALERT, PHAR, PROMT, RTECS*, SYNTHLINE, TOXCENTER, USPAT2,
 USPATFULL
 (*File contains numerically searchable property data)

Double bond geometry as shown.



PROPERTY DATA AVAILABLE IN THE 'PROP' FORMAT

1220 REFERENCES IN FILE CA (1957 TO DATE)
 49 REFERENCES TO NON-SPECIFIC DERIVATIVES IN FILE CA
 1230 REFERENCES IN FILE CAPLUS (1957 TO DATE)
 10 REFERENCES IN FILE CAOLD (PRIOR TO 1967)

=> file caplus

COST IN U.S. DOLLARS.

SINCE FILE	TOTAL
ENTRY	SESSION
6.30	7.35

FULL ESTIMATED COST

FILE 'CAPLUS' ENTERED AT 12:32:11 ON 10 JUL 2003

USE IS SUBJECT TO THE TERMS OF YOUR STN CUSTOMER AGREEMENT.

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FILE COVERS 1907 - 10 Jul 2003 VOL 139 ISS 2
FILE LAST UPDATED: 9 Jul 2003 (20030709/ED)

This file contains CAS Registry Numbers for easy and accurate substance identification.

=> 11

L2 1225 L1

=> juice

58566 JUICE

19265 JUICES

L3 64955 JUICE

(JUICE OR JUICES)

=> 12 and 13

L4 45 L2 AND L3

=> 12(1)13

L5 13 L2(L)L3

=> d 15 1-13 ti

L5 ANSWER 1 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Resveratrol, a promising phytochemical in grapes, grape juices, wines and peanuts

L5 ANSWER 2 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI An LC-MS Method for Analyzing Total Resveratrol in Grape Juice, Cranberry Juice, and in Wine

L5 ANSWER 3 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Malvidin-3-glucoside bioavailability in humans after ingestion of red wine, dealcoholized red wine and red grape juice

L5 ANSWER 4 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Resveratrol and a Novel Tyrosinase in Carignan Grape Juice

L5 ANSWER 5 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Investigation of pure grape juices on their content of resveratrols

L5 ANSWER 6 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Bioactive substances in fruit products - new chances for the fruit juice industry

L5 ANSWER 7 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Liquid chromatography with multi-channel electrochemical detection for the determination of resveratrol in wine, grape juice, and grape seed capsules with automated solid phase extraction

L5 ANSWER 8 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Free radical scavenging capacity and inhibition of lipid oxidation of wines, grape juices and related polyphenolic constituents

L5 ANSWER 9 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Piceid, the Major Resveratrol Derivative in Grape Juices

L5 ANSWER 10 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI HPLC/UV/ECD method for the analysis of polyphenols in fruit juice and wine using a new fluorinated RP-phase

L5 ANSWER 11 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Resveratrol concentration in muscadine berries, juice, pomace, purees, seeds, and wines

L5 ANSWER 12 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Wines and grape juices as modulators of platelet aggregation in healthy human subjects

L5 ANSWER 13 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI A derivatized gas chromatographic-mass spectrometric method for the analysis of both isomers of resveratrol in juice and wine

=> apoplexy

L6 283 APOPLEXY

=> 12 and 16

L7 1 L2 AND L6

=> d 17 ti fbib abs

L7 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2003 ACS

TI Pharmaceutically active composition

AN 2000:259976 CAPLUS

DN 132:284233

TI Pharmaceutically active composition

IN Bockelmann, Andreas

PA Switz.

SO PCT Int. Appl., 11 pp.

CODEN: PIXXD2

DT Patent

LA German

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2000021507	A2	20000420	WO 1999-CH482	19991011
	WO 2000021507	A3	20000727		
	W:	AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
	RW:	GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG			
	AU 9959653	A1	20000501	CH 1998-715	A 19981012
				AU 1999-59653	19991011
				CH 1998-715	A 19981012
				WO 1999-CH482	W 19991011

AB A compn. which contains .gtoreq.1 platelet aggregation-inhibiting nonsteroidal antiphlogistic (esp. acetylsalicylic acid) and .gtoreq.1 antioxidant flavonoid or other polyphenol such as occur in red wine is used for the prophylactic treatment of occlusive vascular diseases, preferably of myocardial infarction, **apoplexy**, and thrombosis,. The compn. is preferably used in the form of tablets, effervescent tablets, powders, or capsules. A Mg salt is preferably also present as a cardiovascular regulator.

=> pharmaceutical

170500 PHARMACEUTICAL
79462 PHARMACEUTICALS

L8 217867 PHARMACEUTICAL
(PHARMACEUTICAL OR PHARMACEUTICALS)

=> 15 and 18

L9 0 L5 AND L8

=> d 15 1-13 ti fbib abs

L5 ANSWER 1 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI Resveratrol, a promising phytochemical in grapes, grape juices, wines and
peanuts
AN 2002:789996 CAPLUS
DN 138:168913
TI Resveratrol, a promising phytochemical in grapes, grape juices, wines and
peanuts
AU Chiou, Robin Y.-Y.
CS Graduate Institute of Biotechnology, National Chiayi University, Chiayi,
Taiwan
SO Food Science and Agricultural Chemistry (2002), 4(1), 8-14
CODEN: FSACFO; ISSN: 1560-4152
PB Chinese Agricultural Chemical Society
DT Journal; General Review
LA English
AB A review. Resveratrol is a multi-functional phytochem. which has been
highlighted in the recent years for its activities as an antioxidant, the
redn. of vascular diseases (including atherosclerosis, coronary heart
disease and cerebral vascular disease) and as a chemopreventant of cancer.
Intensive scientific research has focused on its basic nature and its
potential use in pharmacol. and bio-medical applications. From these
studies, much evidence and many promising applications have been reported.
For consumers in general, it is important to recognize the presence of
resveratrol in grapes, grape juices, wines and peanuts, which are
worldwide and affordable food, categories.
RE.CNT 37 THERE ARE 37 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 2 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI An LC-MS Method for Analyzing Total Resveratrol in Grape Juice, Cranberry
Juice, and in Wine
AN 2002:14205 CAPLUS
DN 136:150075
TI An LC-MS Method for Analyzing Total Resveratrol in Grape Juice, Cranberry
Juice, and in Wine
AU Wang, Yan; Catana, Florentina; Yang, Yanan; Roderick, Robin; van Breemen,
Richard B.
CS Department of Medicinal Chemistry and Pharmacognosy College of Pharmacy,
University of Illinois at Chicago, Chicago, IL, 60612, USA
SO Journal of Agricultural and Food Chemistry (2002), 50(3), 431-435
CODEN: JAFCAU; ISSN: 0021-8561
PB American Chemical Society
DT Journal
LA English
AB Resveratrol is an antioxidant found in grapes, grape products, and some
other botanical sources with antiinflammatory and anticancer properties.
In grapes and wine, it occurs both as free resveratrol and piceid, the
3.beta.-glucoside of resveratrol. Here we report a liq. chromatog.-mass
spectrometry method to analyze total resveratrol (including free
resveratrol and resveratrol from piceid) in fruit products and wine.

Samples were extd. using methanol, enzymically hydrolyzed, and analyzed using reversed phase HPLC with pos. ion atm. pressure chem. ionization (APCI) mass spectrometric detection. Following APCI, the abundance of protonated mols. was recorded using selected ion monitoring (SIM) of m/z 229. An external std. curve was used for quantitation, which showed a linear range of 0.52-2260 pmol of trans-resveratrol injected on-column with a correlation coeff. 0.9999. The coeff. of variance of the response factor over the same concn. range was detd. to be 5.8%, and the intra-assay coeff. of variance was detd. to be 4.2% (n = 7). The limit of quantitation, defined as signal-to-noise 10:1, was detd. to be 0.31 pmol injected on-column. The extn. efficiency of the method was detd. to be 92%. The stability of resveratrol under different conditions was also examd. For example, resveratrol was stable for up to 5 days at 4 .degree.C in the dark but was not stable at room temp. without protection from light. Resveratrol was detected in grape, cranberry, and wine samples. Concns. ranged from 1.56 to 1042 nmol/g in Concord grape products, and from 8.63 to 24.84 .mu.mol/L in Italian red wine. The concns. of resveratrol were similar in cranberry and grape juice at 1.07 and 1.56 nmol/g, resp.

RE.CNT 22 THERE ARE 22 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 3 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI Malvidin-3-glucoside bioavailability in humans after ingestion of red wine, dealcoholized red wine and red grape juice
AN 2001:827937 CAPLUS
DN 136:166720
TI Malvidin-3-glucoside bioavailability in humans after ingestion of red wine, dealcoholized red wine and red grape juice
AU Bub, Achim; Watzl, Bernhard; Heeb, Daniel; Rechkemmer, Gerhard; Briviba, Karlis
CS Federal Research Centre for Nutrition, Institute for Nutritional Physiology, Karlsruhe, 76131, Germany
SO European Journal of Nutrition (2001), 40(3), 113-120
CODEN: EJNUFZ; ISSN: 1436-6207
PB Steinkopff Verlag
DT Journal
LA English
AB Background & Aims Dietary polyphenols, including anthocyanins, are suggested to be involved in the protective effects of red wine against cardiovascular diseases. Very little data are available concerning the bioavailability of anthocyanins, major sources of red pigmentation in red wine. The aim of this study was to compare changes in plasma malvidin-3-glucoside (M-3-G), a red wine anthocyanin, and its urinary excretion after ingestion of red wine, dealcoholized red wine and red grape juice. Design Six healthy male subjects were studied in a randomized cross over setting in a human nutrition research unit under controlled conditions. All subject consumed 500 mL of each beverage on sep. days providing the following M-3-G quantities: red wine 68 mg, dealcoholized red wine 58 mg, and red grape juice 117 mg. M-3-G was measured by HPLC and photodiode detection. Results M-3-G was found in plasma and urine after ingestion of all the beverages studied. The aglycon, sulfate or glucuronate conjugates of M-3-G were not detected in plasma and urine. Increases in plasma M-3-G concns. were not significantly different after the consumption of either red wine or dealcoholized red wine and were about two times less than those measured after consumption of red grape juice. This difference may be caused by the about two times higher M-3-G concn. detd. in red grape juice. Area under the plasma concn. curves were as follows: 288 .+- . 127 nmol .times. h/L (red wine), 214 .+- . 124 nmol .times. h/L (dealcoholized red wine) and 662 .+- . 210 nmol .times. h/L (red grape juice) and showed a linear relationship with the amt. of anthocyanin consumed (mean .+- . SD).

Conclusions M-3-G is poorly absorbed after a single ingestion of red wine, dealcoholized red wine, or red grape juice and seems to be differentially metabolized as compared to other red grape polyphenols. Our results suggest that not anthocyanins such as M-3-G themselves but rather not yet identified anthocyanin metabolites and/or other polyphenols in red wine might be responsible for the obsd. antioxidant and health effects in vivo in subjects consuming red wine.

RE.CNT 16 THERE ARE 16 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 4 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI Resveratrol and a Novel Tyrosinase in Carignan Grape Juice
AN 2001:108533 CAPLUS
DN 134:279924
TI Resveratrol and a Novel Tyrosinase in Carignan Grape Juice
AU Gilly, Regev; Mara, Dekel; Oded, Shoseyov; Zohar, Kerem
CS Institute of Biochemistry Food Science and Nutrition and Department of Horticulture The Faculty of Agricultural Food and Environmental Quality Sciences, The Hebrew University of Jerusalem, Rehovot, 76100, Israel
SO Journal of Agricultural and Food Chemistry (2001), 49(3), 1479-1485
CODEN: JAFCAU; ISSN: 0021-8561
PB American Chemical Society
DT Journal
LA English
AB Resveratrol is immediately degraded by tyrosinase. A novel tyrosinase was purified from Carignan grapes. The purifn. process included salting out and sepn. on a cation-exchange column, followed by gel filtration. Tyrosinase was purified in a homogeneous form by SDS-PAGE and was characterized: its specific activity toward 3-(3,4-dihydroxyphenyl)-L-alanine (DOPA) increased by a factor of 24 with an overall recovery of 3% of initial activity. The apparent mol. mass of the purified tyrosinase was 40 kDa as detd. by SDS-PAGE, and 42 kDa as detd. by gel filtration. Its activity was optimal at pH 6 and at 25 .degree.C. The enzyme exhibited high activity toward phenylenediamine, epicatechin, pyrogallol, DOPA, and resveratrol. Tyrosinase activity was inhibited by KCN, thiourea, and SO2. Resveratrol levels were stable following the removal of proteins from the juice, suggesting that early spraying of grapes with SO2 is an important factor affecting the final amt. of resveratrol in wine.

RE.CNT 50 THERE ARE 50 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 5 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI Investigation of pure grape juices on their content of resveratrols
AN 2000:684809 CAPLUS
DN 133:251509
TI Investigation of pure grape juices on their content of resveratrols
AU Nikfardjam, M. Pour; Schmitt, K.; Ruhl, E. H.; Patz, C.-D.; Dietrich, H.
CS Forschungsanstalt Geisenheim, Fachgebiet Weinanalytik und Getrankeforschung, Geisenheim, D-65366, Germany
SO Deutsche Lebensmittel-Rundschau (2000), 96(9), 319-324
CODEN: DLRUAJ; ISSN: 0012-0413
PB Wissenschaftliche Verlagsgesellschaft
DT Journal
LA German
AB Content of resveratrol-derivates was analyzed in com. grape juices. The obtained results were compared with exptl. juices of pure varieties. In white com. samples only little amts. of resveratrol-derivates could be found (mean: 0.5 mg/l; max. 2.2 mg/l; min. < 0.1 mg/l), in red juices significantly more (mean: 3.1 mg/l, max. 12.5 mg/l, min. < 0.1 mg/l). In white variety pure juices the amts. were also low (mean: 0.2 mg/l, max. 0.5 mg/l, min. < 0.1 mg/l), in red juices again quite high (mean: 6.3

mg/l, max. 15.3 mg/l, min. < 0.1 mg/l). In variety pure juices the resveratrol-content depended on the variety as reported for wine. Blending of red with white juice could not be proved by resveratrol-content, but possibly by the percentile content on polyphenols, because e.g. com. samples contain rather small concns. of anthocyanins (13% of whole polyphenol content, in variety pure juices more than 60%). The antioxidative capacity is quite higher in the variety pure juices (mean: 16.1 mmol/l, max. 36.2 mmol/l) than in the com. ones (mean: 5.0 mmol/l, max. 12.9 mmol/l). These parameters, in combination with the polyphenol content (estd. by Folin-method), could eventually been used to prove a blending of red grape juice with white ones.

RE.CNT 19 THERE ARE 19 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

- L5 ANSWER 6 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI Bioactive substances in fruit products - new chances for the fruit juice industry
AN 2000:626951 CAPLUS
DN 133:295487
TI Bioactive substances in fruit products - new chances for the fruit juice industry
AU Dietrich, Helmut
CS Forschungsanstalt Geisenheim, Fachgebiet Weinanalytik und Getrankeforschung, Geisenheim, 65366, Germany
SO Fluessiges Obst (2000), 67(8), 464, 466-469
CODEN: FLOBA3; ISSN: 0015-4539
PB Fluessiges Obst
DT Journal; General Review
LA German
AB Fruit juice mixts. were produced with an antioxidant capacity comparable to that of red wine. Polyphenol-rich juices with 100% fruit content were produced which showed double the TEAC-values of red wine in an in vitro test. Four main anthocyanins from black currant juice were absorbed as glycosides and detected in urine of humans. Caffeic acid was detectable in urine after application of apple juice, but not chlorogenic acid. A review without refs. is added on secondary plant substances and their effects, carotenes in orange juice, glucosinolates, and polyphenols.
- L5 ANSWER 7 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI Liquid chromatography with multi-channel electrochemical detection for the determination of resveratrol in wine, grape juice, and grape seed capsules with automated solid phase extraction
AN 2000:368960 CAPLUS
DN 133:103958
TI Liquid chromatography with multi-channel electrochemical detection for the determination of resveratrol in wine, grape juice, and grape seed capsules with automated solid phase extraction
AU Zhu, Yongxin; Coury, L. A.; Long, Hong; Duda, C. T.; Kissinger, Candice B.; Kissinger, Peter T.
CS Bioanalytical Systems, Inc., West Lafayette, IN, 47906, USA
SO Journal of Liquid Chromatography & Related Technologies (2000), 23(10), 1555-1564
CODEN: JLCTFC; ISSN: 1082-6076
PB Marcel Dekker, Inc.
DT Journal
LA English
AB A sensitive and selective liq. chromatog./ electrochem. method with multi-channel detection was developed for the detn. of the natural product trans-resveratrol in wines, grape juice, and grape seed capsules. Samples were prepd. with an automated solid phase extn. workstation. Chromatog. sepn. was achieved on a C18 (100 .times. 2.0 mm) 3 .mu.m column with a mobile phase contg. 20 mM NaAc, 0.5 mM EDTA, pH 4.5, and 18 % acetonitrile

at a flow rate of 0.4 mL/min. A 4 channel detector with glassy carbon electrodes was used, which can control up to 4 working electrodes simultaneously with applied potentials of +800, 700, 600, 500 mV vs. Ag/AgCl, and gave a better characterization of resveratrol in the complex matrixes. The calibration curve was linear over the anal. range of 5-1000 ng/mL. With this method the content of resveratrol in different wines, grape juice and grape seed capsules was detd.

RE.CNT 21 THERE ARE 21 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 8 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI Free radical scavenging capacity and inhibition of lipid oxidation of wines, grape juices and related polyphenolic constituents
AN 1999:741233 CAPLUS
DN 132:221706
TI Free radical scavenging capacity and inhibition of lipid oxidation of wines, grape juices and related polyphenolic constituents
AU Sanchez-Moreno, Concepcion; Larrauri, Jose A.; Saura-Calixto, Fulgencio
CS Departamento de Metabolismo y Nutricion, Instituto del Frio, Consejo Superior de Investigaciones Cientificas (CSIC), Madrid, 28040, Spain
SO Food Research International (1999), 32(6), 407-412
CODEN: FORIEU; ISSN: 0963-9969
PB Elsevier Science Ltd.
DT Journal
LA English
AB The antioxidant activity of grape juices, wines made from the same lot as juices and their major polyphenolic constituents was measured by the inhibition of lipid oxidn. (ferric-thiocyanate) and free radical scavenging (2,2,-diphenyl-1-picrylhydrazyl) methods. DL-.alpha.-Tocopherol and 3-tertiary-butyl-4-hydroxyanisole (BHA) were used as refs. The inhibition of lipid oxidn. of the stds. followed the order: rutin = ferulic acid > tannic acid = gallic acid = resveratrol > BHA = quercetin > DL-.alpha.-tocopherol > caffeic acid. Meanwhile, the free radical scavenging activity of gallic acid was the highest, tannic acid, caffeic acid, quercetin, BHA and rutin activities were intermediate and that for ferulic acid, DL-.alpha.-tocopherol and resveratrol were the lowest. Wines had higher activity than the corresponding grape juices and red wine showed the strongest activity among the grape products tested. The antioxidant activity of the samples seems to be based on their free radical scavenging capacity.

RE.CNT 22 THERE ARE 22 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 9 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI Piceid, the Major Resveratrol Derivative in Grape Juices
AN 1999:197594 CAPLUS
DN 131:4453
TI Piceid, the Major Resveratrol Derivative in Grape Juices
AU Romero-Perez, Ana I.; Ibern-Gomez, Maite; Lamuela-Raventos, Rosa M.; de la Torre-Boronat, M. Carmen
CS Nutricio i Bromatologia CeRTA, Facultat de Farmacia Universitat de Barcelona, Barcelona, 08028, Spain
SO Journal of Agricultural and Food Chemistry (1999), 47(4), 1533-1536
CODEN: JAFCAU; ISSN: 0021-8561
PB American Chemical Society
DT Journal
LA English
AB The levels of trans-piceid, cis-piceid, trans-resveratrol, and cis-resveratrol have been measured in 36 grape juices using an HPLC system with spectral anal. of eluting peaks. The piceid (glucosides) were the major component in the grape juices. In red grape juices the av. concns. were 3.38 mg/L for trans-piceid, 0.79 mg/L for cis-piceid, 0.50 mg/L for

trans-resveratrol, and 0.06 mg/L for cis-resveratrol. In white grape juices the levels were, on av., 0.18 mg/L for trans-piceid, 0.26 mg/L for cis-piceid, and 0.05 mg/L for trans-resveratrol, and cis-resveratrol was not detected in any sample. Levels of total resveratrol (trans- and cis-resveratrol and -piceid) found in red and in white grape juices are similar to those described in Spanish red and white wines. Due to their resveratrol content, as well as other phenolics, grape juices may have a beneficial health effect of interest to those who cannot drink wine.

RE.CNT 52 THERE ARE 52 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

- L5 ANSWER 10 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI HPLC/UV/ECD method for the analysis of polyphenols in fruit juice and wine using a new fluorinated RP-phase
AN 1998:735892 CAPLUS
DN 129:301791
TI HPLC/UV/ECD method for the analysis of polyphenols in fruit juice and wine using a new fluorinated RP-phase
AU Rechner, Andreas; Patz, Claus-Dieter; Dietrich, Helmut
CS Fachgebiet Weinanalytik Getraenkeforschung, Forschungsanstalt Geisenheim, Geisenheim, D-65366, Germany
SO Deutsche Lebensmittel-Rundschau (1998), 94(11), 363-365
CODEN: DLRUAJ; ISSN: 0012-0413
PB Wissenschaftliche Verlagsgesellschaft mbH
DT Journal
LA German
AB A HPLC method for the anal. of fruit juice and wine polyphenols was developed. Compared to published methods based on RP 18-phase the sepn. of the polyphenols, esp. for the flavonols and dihydrochalcones, could be improved by a new fluorinated RP-phase. An increase in sensitivity was achieved by electrochem. detection. A further advantage of the method is the possibility of the simultaneous anal. of anthocyanins and other polyphenols.
- L5 ANSWER 11 OF 13 CAPLUS COPYRIGHT 2003 ACS
TI Resveratrol concentration in muscadine berries, juice, pomace, purees, seeds, and wines
AN 1996:249877 CAPLUS
DN 124:287595
TI Resveratrol concentration in muscadine berries, juice, pomace, purees, seeds, and wines
AU Ector, B. J.; Magee, J. B.; Hegwood, C. P.; Coign, M. J.
CS Department of Mississippi State University, Mississippi Agricultural and Forestry Experiment Station, Mississippi State, MS, 39762, USA
SO American Journal of Enology and Viticulture (1996), 47(1), 57-62
CODEN: AJEVAC; ISSN: 0002-9254
PB American Society for Enology and Viticulture
DT Journal
LA English
AB The presence of resveratrol has been confirmed in *Vitis vinifera* and *Vitis labrusca* grapes and in both red and white wines, but not in the seeds. Since there is a lack of information regarding resveratrol in muscadine grapes (*Vitis rotundifolia*), two studies were conducted using bronze- and dark-skinned muscadines produced with cultural practices similar to those used in com. vineyards. The first study detd. resveratrol concns. in the whole berries, berries without seeds, and seeds alone; the second study quantified resveratrol in selected muscadine products including wine, unfiltered juice, pomace, and purees made from pomace. We established that resveratrol is a natural constituent of bronze- and dark-skinned muscadine grapes. Dark-skinned muscadine products had higher concns. of resveratrol than the bronze-skinned counterparts, but there was no significant difference between the two color groups except in the pomace.

Even though muscadine grape seeds had a higher concn. of resveratrol than the other parts of the berry, the seeds contributed only 30.1% and 23.4% of the total resveratrol in bronze- and dark-skinned berries, resp. Muscadine wines compared favorably in resveratrol concn. with *V. vinifera* and *V. labrusca* wines reported in the literature. The consumption of muscadine products (e.g., wine, unfiltered juice, whole berries without seeds and, esp., products made with muscadine purees) could be a means for incorporating a significant quantity of resveratrol in the av. diet.

L5 ANSWER 12 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI Wines and grape juices as modulators of platelet aggregation in healthy human subjects

AN 1996:200736 CAPLUS

DN 124:259192

TI Wines and grape juices as modulators of platelet aggregation in healthy human subjects

AU Pace-Asciak, Cecil R.; Rounova, Olga; Hahn, SusanE.; Diamandis, EleftheriosP.; Goldberg, DavidM.

CS Research Institute, The Hospital for SickChildren, Toronto, Ontario, Can.

SO Clinica Chimica Acta (1996), 246(1,2), 163-82

CODEN: CCATAR; ISSN: 0009-8981

PB Elsevier

DT Journal

LA English

AB To test the hypothesis that red wine, by virtue of its relatively high concn. of polyphenols, is more protective against atherosclerosis and coronary heart disease (CHD) than white wine and that grape juice enriched in one of these, trans-resveratrol, may share some of these properties, studies were performed on 24 healthy males aged 26-45 yr. Each consumed the following beverages for periods of 4 wk: red wine, white wine, com. grape juice and the same grape juice enriched with trans-resveratrol. Apart from the last beverage, 2 wk abstinence was maintained before commencing the schedule. Blood was taken at the beginning and end of each schedule to det. plasma thromboxane B2 (TxB2) concn. and the IC50 (concn. required for 50% aggregation) for ADP and thrombin-induced platelet aggregation. White wine but not red wine increased the IC50 for ADP. Both wines increased the IC50 for thrombin and also lowered plasma TxB2 concns. Neither grape juice altered ADP-induced aggregation or TxB2 concns., but the com. juice lowered the IC50 for thrombin whereas the resveratrol-enriched juice caused a dramatic increase. In vitro expts. demonstrated that the aggregation of fresh washed human platelets by ADP and thrombin was moderately reduced by both grape juices, strongly by red wine and not at all by white wine. The synthesis of TxB2 by platelets from labeled arachidonate was stimulated by com. grape juice, slightly enhanced by resveratrol-enriched juice and strongly inhibited by red wine with white wine having little effect. Platelets from subjects consuming the com. juice had a higher ratio of cyclo-oxygenase to lipoxygenase product formation and those consuming the resveratrol-enriched juice a lower ratio than during the control period. We conclude that trans-resveratrol can be absorbed from grape juice in biol. active quantities and in amts. that are likely to cause redn. in the risk of atherosclerosis. The failure of red wines (which have a 20-fold excess of polyphenols over white wines) to show any advantage suggests that, in vivo, ethanol is the dominant anti-aggregatory component in these beverages which are more potent than grape juices in preventing platelet aggregation in humans.

L5 ANSWER 13 OF 13 CAPLUS COPYRIGHT 2003 ACS

TI A derivatized gas chromatographic-mass spectrometric method for the analysis of both isomers of resveratrol in juice and wine

AN 1995:853223 CAPLUS

DN 123:312375

TI A derivatized gas chromatographic-mass spectrometric method for the
 analysis of both isomers of resveratrol in juice and wine
 AU Soleas, G. J.; Goldberg, D. M.; Diamandis, E. P.; Karumanchiri, A.; Yan,
 J.; Ng, E.
 CS Andres Wines Ltd, Winona, ON, L8E 5S4, Can.
 SO American Journal of Enology and Viticulture (1995), 46(3), 346-52
 CODEN: AJEVAC; ISSN: 0002-9254
 PB American Society for Enology and Viticulture
 DT Journal
 LA English
 AB A gas chromatog.-mass spectrometric method was developed and validated for
 the anal. of cis- and trans-resveratrol simultaneously in matrixes such as
 wine and grape juice. Solid phase extn. of resveratrol isomers on a C-18
 column was followed by derivatization with bis-[trimethylsilyl]-
 trifluoroacetamide under optimized conditions followed by gas-liq.
 chromatog. of an aliquot (1 .mu.L) on a DB-5HT column. Selective ion
 monitoring was performed at ion mass 444 for quantification and using ions
 at mass 445 and 446 as qualifiers. Unlike other methods previously
 reported, this method utilizes only 1 mL of sample, has an instrument
 anal. time of 16 min, is simple, and has a detection limit as low as 10
 .mu.g/L. The utilization of the Mass Selective Detector makes it a very
 specific method. A survey of Ontario wines indicated that the red wines
 have higher concns. of trans-resveratrol than those reported by previous
 investigators for wines of other regions. In about half, even higher
 concns. of cis-resveratrol were measured. Since the latter was not
 detected in grape skins or juices, it appears to be formed from the
 isomerization of trans-resveratrol or breakdown of resveratrol polymers
 (viniferins) during skin fermm.

=> food

268682 FOOD
 61702 FOODS
 L10 288367 FOOD
 (FOOD OR FOODS)

=> 12 and 110

L11 120 L2 AND L10

=> d his

(FILE 'HOME' ENTERED AT 12:28:41 ON 10 JUL 2003)

FILE 'REGISTRY' ENTERED AT 12:31:39 ON 10 JUL 2003
 E RESVERATROL/CN

L1 1 E3

FILE 'CAPLUS' ENTERED AT 12:32:11 ON 10 JUL 2003

L2 1225 L1
 L3 64955 JUICE
 L4 45 L2 AND L3
 L5 13 L2(L) L3
 L6 283 APOPLEXY
 L7 1 L2 AND L6
 L8 217867 PHARMACEUTICAL
 L9 0 L5 AND L8
 L10 288367 FOOD
 L11 120 L2 AND L10

=> 18 and 111

L12 11 L8 AND L11

=> d 112 1-11 ti

L12 ANSWER 1 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Methods of infusing phytochemicals, nutraceuticals, and other compositions into **food** products

L12 ANSWER 2 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Use of natural product drugs for treatment of mild cognitive impairment

L12 ANSWER 3 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Benefits of resveratrol in women's health

L12 ANSWER 4 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Plant-derived and synthetic phenolic compounds and plant extracts, effective in the treatment and prevention of chlamydial infections

L12 ANSWER 5 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Grape extract, resveratrol, and its analogs: a review

L12 ANSWER 6 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Method and compositions using phytosterols and phytoestrogens for inhibiting biosynthesis or bioactivity of endogenous steroid sex hormones in humans

L12 ANSWER 7 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Stilbene derivatives or plant extracts containing thereof for **foods, pharmaceuticals, cosmetics, and oral products**

L12 ANSWER 8 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Nutraceuticals having N-[N-(3,3-dimethylbutyl)-L-.alpha.-aspartyl]-L-phenylalanine 1-methyl ester

L12 ANSWER 9 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Activation of stress resistance in plants and consequences for product quality

L12 ANSWER 10 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Resveratrol Is a Potent Inhibitor of the Dioxygenase Activity of Lipoxigenase

L12 ANSWER 11 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Resveratrol, a natural product derived from grape, exhibits antiestrogenic activity and inhibits the growth of human breast cancer cells

=> d 112 1-11 ti fbib abs

L12 ANSWER 1 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Methods of infusing phytochemicals, nutraceuticals, and other compositions into **food** products

AN 2002:654971 CAPLUS

DN 137:154222

TI Methods of infusing phytochemicals, nutraceuticals, and other compositions into **food** products

IN Hirschberg, Edward

PA USA

SO U.S., 7 pp.

CODEN: USXXAM

DT Patent

LA English

FAN.CNT 2

PATENT NO.

KIND DATE

APPLICATION NO. DATE

PI	US 6440449	B1	20020827	US 1999-231536	19990114
				US 1998-71081P P	19980115

PATENT FAMILY INFORMATION:

FAN 1999:468540

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 9935917	A1	19990722	WO 1999-US181	19990114
	W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM RW: GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
				US 1998-71081P P	19980115
	AU 9925578	A1	19990802	AU 1999-25578	19990114
				US 1998-71081P P	19980115
				WO 1999-US181 W	19990114

AB This invention provides methods of infusing compns. including phytochems., nutraceuticals such as vitamins, herbal exts., and medicinals into food products, including, e.g., juices, fruits, vegetables, and meats, etc. The resulting infused food products are consumable products which are helpful in alleviating dietary insufficiency and/or to prevent or treat diseases such as cancer, heart disease, Alzheimer's disease, etc.

RE.CNT 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L12 ANSWER 2 OF 11 CAPLUS COPYRIGHT 2003 ACS
 TI Use of natural product drugs for treatment of mild cognitive impairment
 AN 2002:368309 CAPLUS
 DN 136:363865
 TI Use of natural product drugs for treatment of mild cognitive impairment
 IN Wurtman, Richard J.; Lee, Robert K. K.
 PA Massachusetts Institute of Technology, USA
 SO PCT Int. Appl., 33 pp.
 CODEN: PIXXD2
 DT Patent
 LA English
 FAN.CNT 2

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2002038141	A2	20020516	WO 2001-US43015	20011108
	WO 2002038141	C2	20030213		
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM RW: GH, GM, KE, LS, MW, MZ, SD, SI, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
				US 2000-246615PP	20001108
	AU 2002036438	A5	20020521	AU 2002-36438	20011108
				US 2000-246615PP	20001108
				WO 2001-US43015W	20011108
	US 2002173511	A1	20021121	US 2001-986469	20011108
				US 2000-246615PP	20001108

US 2002173549 A1 20021121 US 2001-986470 20011108
US 2000-246615PP 20001108

PATENT FAMILY INFORMATION:

FAN 2002:368310

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI WO 2002038142	A2	20020516	WO 2001-US43016	20011108
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
RW:	GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG			
AU 2002030423	A5	20020521	US 2000-246615PP	20001108
			AU 2002-30423	20011108
			US 2000-246615PP	20001108
			WO 2001-US43016W	20011108
US 2002173511	A1	20021121	US 2001-986469	20011108
			US 2000-246615PP	20001108
US 2002173549	A1	20021121	US 2001-986470	20011108
			US 2000-246615PP	20001108

AB The invention discloses a method of treating Mild Cognitive Impairment (MCI). The treatment includes administering an effective amt. of a natural product that increases sol. amyloid precursor protein (APPs) expression. Natural product drugs suitable for therapy include, but are not limited to, resveratrol, capsaicin, olvanil, resiniferatoxin, arvanil, linvanil, capsazepine, or combinations of these naturally occurring substances. The treatment can also be used to prevent or alleviate the dementia, or to delay its onset. Moreover, a foodstuff is disclosed that incorporates a natural product useful in treating MCI.

L12 ANSWER 3 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Benefits of resveratrol in women's health

AN 2002:303850 CAPLUS

DN 137:288739

TI Benefits of resveratrol in women's health

AU Bagchi, D.; Das, D. K.; Tosaki, A.; Bagchi, M.; Kothari, S. C.

CS Department of Pharmacy Sciences, Creighton University School of Pharmacy and Allied Health Professions, Omaha, NE, 68178, USA

SO Drugs under Experimental and Clinical Research (2001), 27(5/6), 233-248
CODEN: DECRDP; ISSN: 0378-6501

PB Bioscience Ediprint Inc.

DT Journal

LA English

AB Resveratrol and trans-resveratrol are powerful phytoestrogens, present in the skins of grapes and other plant foods and wine, which demonstrate a broad spectrum of pharmacol. and therapeutic health benefits. Phytoestrogens are naturally occurring plant-derived nonsteroidal compds. that are functionally and structurally similar to steroidal estrogens, such as estradiol, produced by the body. Various studies, reviewed herein, have demonstrated the health benefits of phytoestrogens in addressing climacteric syndrome including vasomotor symptoms and postmenopausal health risks, as well as their anticarcinogenic, neuroprotective and cardioprotective activities and prostate health and bone formation promoting properties. Conventional HRT drugs have been demonstrated to cause serious adverse effects including stroke and gallbladder disease, as well as endometrial, uterine and breast cancers. Recent research demonstrates that trans-resveratrol binds to human estrogen receptors and increases estrogenic activity in the body.

We investigated the effects of protykin, a standardized ext. of trans-resveratrol from Polygonum cuspidatum, on cardioprotective function, the incidence of reperfusion-induced arrhythmias and free radical prodn. in isolated ischemic/reperfused rat hearts. The rats were orally treated with two different daily doses of protykin for 3 wk. Coronary effluents were measured for oxygen free radical prodn. by ESR (ESR) spectroscopy in treated and drug-free control groups. In rats treated with 50 and 100 mg/kg of protykin, the incidence of reperfusion-induced ventricular fibrillation was reduced from its control value of 83% to 75% (p <0.05) and 33% (p <0.05), resp. Protynkin was seen to possess cardioprotective effects against reperfusion-induced arrhythmias through its ability to reduce or remove the reactive oxygen species in ischemic/reperfused myocardium. Taken together, these data suggest that trans-resveratrol supplementation may be a potential alternative to conventional HRT for cardioprotection and osteoporosis prevention and may confer other potential health benefits in women.

RE.CNT 87 THERE ARE 87 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L12. ANSWER 4 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Plant-derived and synthetic phenolic compounds and plant extracts, effective in the treatment and prevention of chlamydial infections

AN 2002:142838 CAPLUS

DN 136:177954

TI Plant-derived and synthetic phenolic compounds and plant extracts, effective in the treatment and prevention of chlamydial infections

IN Vuorela, Heikki; Vuorela, Pia; Hiltunen, Raimo; Leinonen, Maija; Saikku, Pekka

PA Control-Ox Oy, Finland

SO PCT Int. Appl., 38 pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2002014464	A2	20020221	WO 2001-FI726	20010816
	WO 2002014464	A3	20020510		
	WO 2002014464	B1	20021121		
	W:				
	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ				
	RW:				
	GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
				US 2000-225735PP	20000817
				FI 2000-1832	A 20000818
	FI 2000001832	A	20020219	FI 2000-1832	20000818
	SG 90259	A1	20020723	SG 2001-4942	20010814
				US 2000-225735PP	20000817
				FI 2000-1832	A 20000818
	AU 2001082201	A5	20020225	AU 2001-82201	20010816
				US 2000-225735PP	20000817
				FI 2000-1832	A 20000818
				WO 2001-FI726	W 20010816
	EP 1309333	A2	20030514	EP 2001-960802	20010816
	R:				
	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR				

US 2000-225735PP 20000817
 FI 2000-1832 A 20000818
 WO 2001-FI726 W 20010816
 NO 2003-728 20030214
 US 2000-225735PP 20000817
 FI 2000-1832 A 20000818
 WO 2001-FI726 W 20010816

AB The invention relates to natural and synthetic compds., plant exts. and compns. contg. them and mixts. of these in the treatment and/or prevention of a chlamydial infection. Medicinal prepns., **food** additive compns. and functional foodstuffs can be prepd. from the plant-derived phenolic compds. and synthetic compds. and plant exts. The direct antichlamydial effect of some plant-derived and synthetic phenolic compds. and their mixts. (e.g. quercetin, morin daidzein, and gentistin at a concn. of 50 .mu.M) was studied on chlamydia pneumoniae.

L12 ANSWER 5 OF 11 CAPLUS COPYRIGHT 2003 ACS
 TI Grape extract, resveratrol, and its analogs: a review
 AN 2001:619137 CAPLUS
 DN 136:318584
 TI Grape extract, resveratrol, and its analogs: a review
 AU Sovak, Milos
 CS University of California Medical School, La Jolla, CA, 92037, USA
 SO Journal of Medicinal Food (2001), 4(2), 93-105
 CODEN: JMFOFJ; ISSN: 1096-620X
 PB Mary Ann Liebert, Inc.
 DT Journal; General Review
 LA English

AB A review. The recent and essential reports on the biol. activity of the principal phytophenols of Vitis vinifera and wine, with special attention to resveratrol, are reviewed. The phytophenols are arbitrarily divisible into single-ring phenolic acids, bisphenols including stilbenes, tricyclic phenols (flavonoids) and their subclasses, and oligomeric and polymeric species, the proanthocyanidins and anthocyanidins. Their precursors and the stilbenes, including resveratrol with its analogs and conjugates, appear to be of preventative and possibly therapeutic value in atherosclerosis and certain neoplastic and inflammatory afflictions. The probable mechanisms are free radical scavenging and selective interference with a multitude of factors affecting the division cycle of rapidly and abnormally proliferating mammalian cells. Reviewed are studies of natural occurrence, extn. methods, bioavailability, anal. detection, and metab. of resveratrol, as well as its effects on cancer and inflammation, atherosclerosis, and neurons. Because grape exts. are a convenient alimentary source of salutary phytochemicals to supplement currently prevalent occidental **food** and resveratrol appears to be esp. useful, it could conveniently be added in biosignificant amts. to the grape exts. provided that their extn., contents, and quality controls are instituted.

RE.CNT 83 THERE ARE 83 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L12 ANSWER 6 OF 11 CAPLUS COPYRIGHT 2003 ACS
 TI Method and compositions using phytosterols and phytoestrogens for inhibiting biosynthesis or bioactivity of endogenous steroid sex hormones in humans
 AN 2001:50474 CAPLUS
 DN 134:110467
 TI Method and compositions using phytosterols and phytoestrogens for inhibiting biosynthesis or bioactivity of endogenous steroid sex hormones in humans
 IN Hughes, Claude L., Jr.; Magoffin, Denis A.
 PA Cedars-Sinai Medical Center, USA

SO PCT Int. Appl., 25 pp.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2001003687	A2	20010118	WO 2000-US18909	20000712
	WO 2001003687	A3	20010809		

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM

RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG

US 1999-353004 A 19990713

AB A method is disclosed for inhibiting biosynthesis or bioactivity of endogenous steroid sex hormones in both men and women involving the administration of a combination of phytosterol(s) and phytoestrogen(s) to inhibit enzymic activity in the steroidogenic biosynthetic pathway that converts steroid progestins and androgens to more potent steroidal hormones, like estradiol and dihydrotestosterone. Also disclosed is a **pharmaceutical** compn. useful for inhibiting biosynthesis or bioactivity of endogenous steroid sex hormones in humans. The **pharmaceutical** compn. is formulated in a delivery system to deliver a dose of 50-250 mg of a phytosterol(s), e.g. campesterol, sitosterol, fucosterol, stigmasterol, stigmastanol, or stigmastadienone, or a deriv. or conjugate of any of these, and 20-150 mg of a phytoestrogen(s), e.g. a lignan, isoflavone, flavone, or coumestan compd. (s).

L12 ANSWER 7 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Stilbene derivatives or plant extracts containing thereof for **foods, pharmaceuticals**, cosmetics, and oral products

AN 2000:869568 CAPLUS

DN 134:46777

TI Stilbene derivatives or plant extracts containing thereof for **foods, pharmaceuticals**, cosmetics, and oral products

IN Mizutani, Kenichi; Kawai, Yasuhiro

PA Sunstar, Inc., Japan

SO Jpn. Kokai Tokkyo Koho, 9 pp.

CODEN: JKXXAF

DT Patent

LA Japanese

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	JP 2000344622	A2	20001212	JP 1999-173734	19990621
				JP 1999-90415 A	19990331

OS MARPAT 134:46777

AB The invention relates to a compn. contg. a stilbene deriv., its multimer, or a plant ext. contg. the stilbene deriv. as a main ingredient, suitable for use in **foods**, cosmetic, and **pharmaceuticals**, wherein the compn. further contain cyclodextrin or its deriv. for increasing storage stability of the stilbene deriv. Tablets for treatment of osteoporosis contg. resveratrol 0.1, .beta.-cyclodextrin 20, reduced maltose syrup powder 25, sucrose fatty acid ester 4, zinc-contg. yeast 4, cryst. cholecalciferol 0.25, and dolomite q.s. to 100 % were prepd.

L12 ANSWER 8 OF 11 CAPLUS COPYRIGHT 2003 ACS
 TI Nutraceuticals having N-[N-(3,3-dimethylbutyl)-L-.alpha.-aspartyl]-L-phenylalanine 1-methyl ester
 AN 2000:706936 CAPLUS
 DN 133:265961
 TI Nutraceuticals having N-[N-(3,3-dimethylbutyl)-L-.alpha.-aspartyl]-L-phenylalanine 1-methyl ester
 IN Ponakala, Subbarao V.; Walters, Gale C.; Gerlat, Paula A.; Hatchwell, Leora C.
 PA The Nutrasweet Company, USA
 SO PCT Int. Appl., 37 pp.
 CODEN: PIXXD2
 DT Patent
 LA English
 FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2000057726	A1	20001005	WO 2000-US8210	20000329
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM RW: GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
	US 1999-126654PP 19990329				

AB The present invention provides nutraceuticals comprising N-[N-(3,3-dimethylbutyl)-L-.alpha.-aspartyl]-L-phenylalanine 1-Me ester. This invention also provides nutraceuticals comprising a blend of N-[N-(3,3-dimethylbutyl)-L-.alpha.-aspartyl]-L-phenylalanine 1-Me ester with another sweetener. This invention also provides a method for prepg. the nutraceuticals of this invention.

RE.CNT 8 THERE ARE 8 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L12 ANSWER 9 OF 11 CAPLUS COPYRIGHT 2003 ACS
 TI Activation of stress resistance in plants and consequences for product quality
 AN 2000:6413 CAPLUS
 DN 132:61783
 TI Activation of stress resistance in plants and consequences for product quality
 AU Bergmann, H.; Lippmann, B.; Leinhos, V.; Tiroke, S.; Machelett, B.
 CS Institut Ernahrungswissenschaften, Friedrich-Schiller-Univ., Jena, D-07743, Germany
 SO Journal of Applied Botany (1999), 73(5/6), 153-161
 CODEN: JABOFH; ISSN: 0949-5460
 PB Blackwell Wissenschafts-Verlag GmbH
 DT Journal
 LA English
 AB Unfavorable environments (stressors) enhance the formation of radicals and increase the oxidative potential in plant tissues. Superoxide dismutase, catalase, and other radical-eliminating reactions counteract this oxidative stress. Addnl., plants produce stress-diminishing metabolites and develop resistance mechanisms at the biochem., physiol. and morphol. level. In this contribution the activation of resistance responses is demonstrated with the following examples: (i) formation of resveratrol as a phytoalexin and antioxidative compd. in various genotypes of potato; (ii) formation of (antioxidative) phenylpropanoids in plants, stimulated by mycorrhiza and rhizobacteria; (iii) stress-diminishing effects at the

mol., biochem., physiol. and yield-related level in crops, caused by treatments with alkanolamines. Consequently, a resistance activation results in changes of plant biochem. and **food** quality.

RE.CNT 66 THERE ARE 66 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L12 ANSWER 10 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Resveratrol Is a Potent Inhibitor of the Dioxygenase Activity of Lipoyxygenase

AN 1999:757949 CAPLUS

DN 132:73602

TI Resveratrol Is a Potent Inhibitor of the Dioxygenase Activity of Lipoyxygenase

AU Pinto, M. C.; Garcia-Barrado, J. A.; Macias, P.

CS Departamento Bioquímica y Biología Molecular Facultad Ciencias, Universidad de Extremadura, Badajoz, 06080, Spain

SO Journal of Agricultural and Food Chemistry (1999), 47(12), 4842-4846
CODEN: JAFCAU; ISSN: 0021-8561

PB American Chemical Society

DT Journal

LA English

AB Resveratrol is a naturally occurring phytoalexin, present in grapes and other **food** products, with important antioxidant properties. Although still under debate, it is generally assumed that resveratrol has protective effects against heart diseases and probably tumor development. Lipoyxygenase is a dioxygenase with peroxidase activity involved in the synthesis of mediators in inflammatory, atherosclerotic, and carcinogenic processes. Lipoyxygenase activity is also involved in the generation of flavors and aromas in **foods** from animal or vegetable sources. The results presented here show that resveratrol was a potent inhibitor of the dioxygenase activity of lipoyxygenase, with an $IC_{50} = 13 \text{ } \mu\text{M}$. Simultaneously, resveratrol was oxidized by the peroxidase activity of lipoyxygenase with a $V_{max} = 0.28 \text{ } \mu\text{M min}^{-1}$ and a $K_M = 16.6 \text{ } \mu\text{M}$. Furthermore, oxidized resveratrol was as efficient a lipoyxygenase inhibitor as in its reduced form. From the data obtained, it can be concluded that both resveratrol and its oxidized form can act as inhibitors of the dioxygenase activity of lipoyxygenase. In contrast, the hydroperoxidase activity of lipoyxygenase was not inhibited by resveratrol. These results suggest that resveratrol may be used as an antioxidant **food** additive and as a pharmacol. agent to prevent the generation of eicosanoids involved in pathol. processes.

RE.CNT 16 THERE ARE 16 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L12 ANSWER 11 OF 11 CAPLUS COPYRIGHT 2003 ACS

TI Resveratrol, a natural product derived from grape, exhibits antiestrogenic activity and inhibits the growth of human breast cancer cells

AN 1999:302725 CAPLUS

DN 131:82695

TI Resveratrol, a natural product derived from grape, exhibits antiestrogenic activity and inhibits the growth of human breast cancer cells

AU Lu, Runqing; Serrero, Ginette

CS Department of Pharmaceutical Sciences, University of Maryland School of Pharmacy, Baltimore, MD, 21201, USA

SO Journal of Cellular Physiology (1999), 179(3), 297-304
CODEN: JCLLAX; ISSN: 0021-9541

PB Wiley-Liss, Inc.

DT Journal

LA English

AB Resveratrol is a natural phytoalexin compd. found in grapes and other **food** products. In this study, the effect of resveratrol on the growth of human breast cancer cells was examd. Results show that

resveratrol inhibits the growth of estrogen receptor(ER)-pos. MCF-7 cells in a dose-dependent fashion. Detailed studies with MCF-7 cells demonstrate that resveratrol antagonized the growth-promoting effect of 17- β -estradiol (E2) in a dose-dependent fashion at both the cellular (cell growth) and the mol. (gene activation) levels. At 5.times.10⁻⁶ M, resveratrol abolished the growth-stimulatory effect mediated by concns. of E2 up to 10⁻⁹ M. The antiestrogenic effect of resveratrol could be obsd. at a concn. of 10⁻⁶ M and above. The antiestrogenic effect of resveratrol was also demonstrated at the mol. level. Resveratrol in a dose-dependent fashion antagonized the stimulation by E2 of progesterone receptor gene expression in MCF-7 cells. Moreover, expression of transforming growth factor- α . and insulin-like growth factor I receptor mRNA was inhibited while the expression of transforming growth factor β .2 mRNA was significantly elevated in MCF-7 cells cultivated in the presence of resveratrol (10⁻⁵ M). In summary, our results show that resveratrol, a partial ER agonist itself, acts as an ER antagonist in the presence of estrogen leading to inhibition of human breast cancer cells.

RE.CNT 53 THERE ARE 53 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> d his

(FILE 'HOME' ENTERED AT 12:28:41 ON 10 JUL 2003)

FILE 'REGISTRY' ENTERED AT 12:31:39 ON 10 JUL 2003
E RESVERATROL/CN

L1 1 E3

FILE 'CAPLUS' ENTERED AT 12:32:11 ON 10 JUL 2003

L2 1225 L1
L3 64955 JUICE
L4 45 L2 AND L3
L5 13 L2(L)L3
L6 283 APOPLEXY
L7 1 L2 AND L6
L8 217867 PHARMACEUTICAL
L9 0 L5 AND L8
L10 288367 FOOD
L11 120 L2 AND L10
L12 11 L8 AND L11

=> save temp l2 resveratrol/a
ANSWER SET L2 HAS BEEN SAVED AS 'RESVERATROL/A'

=> save temp all/l
ENTER L#, L# RANGE, ALL, OR (END):end

=> save temp all resversrch/l
L# LIST L1-L12 HAS BEEN SAVED AS 'RESVERSRCH/L'

=> logoff hold

COST IN U.S. DOLLARS	SINCE FILE	TOTAL
	ENTRY	SESSION
FULL ESTIMATED COST	98.74	106.09
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE	TOTAL
	ENTRY	SESSION
CA SUBSCRIBER PRICE	-16.28	-16.28

SESSION WILL BE HELD FOR 60 MINUTES
STN INTERNATIONAL SESSION SUSPENDED AT 12:49:33 ON 10 JUL 2003

Connecting via Winsock to STN

Welcome to STN International! Enter x:x

LOGINID:SSSPTA1623PAZ

PASSWORD:

* * * * * RECONNECTED TO STN INTERNATIONAL * * * * *
SESSION RESUMED IN FILE 'CAPLUS' AT 12:50:48 ON 10 JUL 2003
FILE 'CAPLUS' ENTERED AT 12:50:48 ON 10 JUL 2003
COPYRIGHT (C) 2003 AMERICAN CHEMICAL SOCIETY (ACS)

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	98.74	106.09
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE ENTRY	TOTAL SESSION
CA SUBSCRIBER PRICE	-16.28	-16.28

=> grape juice
21911 GRAPE
10761 GRAPES
25252 GRAPE
(GRAPE OR GRAPES)
58566 JUICE
19265 JUICES
64955 JUICE
(JUICE OR JUICES)
L13 3155 GRAPE JUICE
(GRAPE(W) JUICE)

=> d his

(FILE 'HOME' ENTERED AT 12:28:41 ON 10 JUL 2003)

FILE 'REGISTRY' ENTERED AT 12:31:39 ON 10 JUL 2003
E RESVERATROL/CN

L1 1 E3

FILE 'CAPLUS' ENTERED AT 12:32:11 ON 10 JUL 2003

L2 1225 L1
L3 64955 JUICE
L4 45 L2 AND L3
L5 13 L2(L)L3
L6 283 APOPLEXY
L7 1 L2 AND L6
L8 217867 PHARMACEUTICAL
L9 0 L5 AND L8
L10 288367 FOOD
L11 120 L2 AND L10
L12 11 L8 AND L11
SAVE TEMP L2 RESVERATROL/A
SAVE TEMP ALL RESVERSRCH/L
L13 3155 GRAPE JUICE

=> l13 and l2

L14 27 L13 AND L2

=> 18 and 114

L15 1 L8 AND L14

=> d 115 ti fbib abs

L15 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2003 ACS
TI Nutraceuticals having N-[N-(3,3-dimethylbutyl)-L-.alpha.-aspartyl]-L-phenylalanine 1-methyl ester
AN 2000:706936 CAPLUS
DN 133:265961
TI Nutraceuticals having N-[N-(3,3-dimethylbutyl)-L-.alpha.-aspartyl]-L-phenylalanine 1-methyl ester
IN Ponakala, Subbarao V.; Walters, Gale C.; Gerlat, Paula A.; Hatchwell, Leora C.
PA The Nutrasweet Company, USA
SO PCT Int. Appl., 37 pp.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2000057726	A1	20001005	WO 2000-US8210	20000329
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
	RW: GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
	US 1999-126654PP 19990329				

AB The present invention provides nutraceuticals comprising N-[N-(3,3-dimethylbutyl)-L-.alpha.-aspartyl]-L-phenylalanine 1-Me ester. This invention also provides nutraceuticals comprising a blend of N-[N-(3,3-dimethylbutyl)-L-.alpha.-aspartyl]-L-phenylalanine 1-Me ester with another sweetener. This invention also provides a method for prepg. the nutraceuticals of this invention.

RE.CNT 8 THERE ARE 8 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> logoff hold

COST IN U.S. DOLLARS	SINCE FILE	TOTAL
	ENTRY	SESSION
FULL ESTIMATED COST	106.68	114.03
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE	TOTAL
	ENTRY	SESSION
CA SUBSCRIBER PRICE	-16.93	-16.93

SESSION WILL BE HELD FOR 60 MINUTES
STN INTERNATIONAL SESSION SUSPENDED AT 12:53:37 ON 10 JUL 2003

Connecting via Winsock to STN

Welcome to STN International! Enter x:x

LOGINID:SSSPTA1623PAZ

PASSWORD:

* * * * * RECONNECTED TO STN INTERNATIONAL * * * * *
SESSION RESUMED IN FILE 'CAPLUS' AT 13:09:16 ON 10 JUL 2003
FILE 'CAPLUS' ENTERED AT 13:09:16 ON 10 JUL 2003
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COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	106.68	114.03
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE ENTRY	TOTAL SESSION
CA SUBSCRIBER PRICE	-16.93	-16.93

=> d his

(FILE 'HOME' ENTERED AT 12:28:41 ON 10 JUL 2003)

FILE 'REGISTRY' ENTERED AT 12:31:39 ON 10 JUL 2003
E RESVERATROL/CN

L1 1 E3

FILE 'CAPLUS' ENTERED AT 12:32:11 ON 10 JUL 2003

L2 1225 L1
L3 64955 JUICE
L4 45 L2 AND L3
L5 13 L2(L)L3
L6 283 APOPLEXY
L7 1 L2 AND L6
L8 217867 PHARMACEUTICAL
L9 0 L5 AND L8
L10 288367 FOOD
L11 120 L2 AND L10
L12 11 L8 AND L11
SAVE TEMP L2 RESVERATROL/A
SAVE TEMP ALL RESVERSRCH/L
L13 3155 GRAPE JUICE
L14 27 L13 AND L2
L15 1 L8 AND L14

=> stroke

18962 STROKE
1554 STROKES
L16 19993 STROKE
(STROKE OR STROKES)

=> 12(1)116

L17 4 L2(L)L16

=> d 117 1-4 ti fbib abs

L17 ANSWER 1 OF 4 CAPLUS COPYRIGHT 2003 ACS
TI Protective effect of resveratrol against oxidative stress in middle cerebral artery occlusion model of stroke in rats
AN 2002:456408 CAPLUS
DN 138:131016
TI Protective effect of resveratrol against oxidative stress in middle cerebral artery occlusion model of stroke in rats
AU Sinha, Kusum; Chaudhary, Geeta; Kumar Gupta, Yogendra

CS Department of Pharmacology, Neuropharmacology laboratory, All India
Institute of Medical Sciences, New Delhi, 110029, India
SO Life Sciences (2002), 71(6), 655-665
CODEN: LIFSAK; ISSN: 0024-3205

PB Elsevier Science Inc.

DT Journal

LA English

AB Free radicals have been implicated in neuronal injury during ischemia reperfusion in stroke. Trans resveratrol, a potent antioxidant, polyphenolic compd. found in grapes and wines has recently been shown to have neuroprotective activity against oxidative stress in in vitro studies. In the present study the effect of chronic treatment of trans resveratrol was evaluated in focal ischemia induced by middle cerebral artery [MCA] occlusion in rats. Male Wistar rats were pretreated with trans resveratrol 20 mg/kg i.p. for 21 days and were subjected to focal ischemia by occlusion of MCA using intraluminal thread. After two hours of MCA occlusion reperfusion was allowed by retracting the thread. Animals were assessed for motor performance after 24 h and subsequently rats were sacrificed for estn. of markers of oxidative stress [malondialdehyde [MDA] and reduced glutathione] and for evaluation of vol. of infarction. Control group received vehicle and similar protocol was followed. Significant motor impairment, with elevated levels of MDA and reduced glutathione was obsd. in the vehicle treated MCA occluded rats. Treatment with trans resveratrol prevented motor impairment, rise in levels of MDA and reduced glutathione and also significantly decreased the vol. of infarct as compared to control. The study provides first evidence of effectiveness of trans resveratrol in focal ischemia most probably by virtue of its antioxidant property.

RE.CNT 30 THERE ARE 30 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L17 ANSWER 2 OF 4 CAPLUS COPYRIGHT 2003 ACS

TI Protective effect of resveratrol on oxidative damage in male and female stroke-prone spontaneously hypertensive rats

AN 2001:17129 CAPLUS

DN 134:202666

TI Protective effect of resveratrol on oxidative damage in male and female stroke-prone spontaneously hypertensive rats

AU Mizutani, Kenichi; Ikeda, Katsumi; Kawai, Yasuhiro; Yamori, Yukio

CS Life Science, Environmental Conservation and Development, Japan

SO Clinical and Experimental Pharmacology and Physiology (2001), 28(1/2), 55-59

CODEN: CEXPB9; ISSN: 0305-1870

PB Blackwell Science Asia Pty Ltd.

DT Journal

LA English

AB In the present study, we examd. the effect of resveratrol (3,4',5-trihydroxystilbene), a phytoestrogen found in the skins of most grapes, on oxidative DNA damage in male and female stroke-prone spontaneously hypertensive rats (SHRSP). Five-week old male and female SHRSP were divided into control and resveratrol groups. The resveratrol group was given 1 mg/kg per day, orally, resveratrol by gastric intubation once a day. Following an 8 wk feeding period, the levels of 8-hydroxydeoxyguanosine (8-OHdG), produced from deoxy-guanosine under conditions of oxidative stress, in the urine of male and female resveratrol-treated SHRSP were significantly lower than that in control SHRSP. The urine of resveratrol-treated male and female SHRSP had lower levels of hydroperoxide compared with control SHRSP, but the difference was not significant. Treatment with resveratrol resulted in a 25 and 30% redn. in plasma glycated albumin in male and female SHRSP, resp., compared with controls. Gender differences for SHRSP with regard to 8-OHdG, hydroperoxide and glycated albumin levels were not confirmed, resveratrol

having similar protective effects on male and female SHRSP. These results indicate that dietary resveratrol: (i) plays a role in suppressing oxidative DNA damage and glycoxidative stress in vivo; and (ii) has similar protective effects in both male and female SHRSP, suggesting that the direct effects of this phytoestrogen on oxidative stress in vivo are not sexually dimorphic.

RE.CNT 41 THERE ARE 41 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L17 ANSWER 3 OF 4 CAPLUS COPYRIGHT 2003 ACS

TI Phytoestrogens attenuate oxidative DNA damage in vascular smooth muscle cells from stroke-prone spontaneously hypertensive rats

AN 2001:13424 CAPLUS

DN 135:70929

TI Phytoestrogens attenuate oxidative DNA damage in vascular smooth muscle cells from stroke-prone spontaneously hypertensive rats

AU Mizutani, Kenichi; Ikeda, Katsumi; Nishikata, Toshihito; Yamori, Yukio
CS Life Science, Environmental Conservation and Development, Graduate School of Human and Environmental Studies, Kyoto University, Kyoto, 6068501, Japan

SO Journal of Hypertension (2000), 18(12), 1833-1840

CODEN: JOHYD3; ISSN: 0263-6352

PB Lippincott Williams & Wilkins

DT Journal

LA English

AB Objectives. A recent study demonstrated that reactive oxygen species (ROS) were involved in the maintenance of hypertension in stroke-prone spontaneously hypertensive rats (SHRSP). However, the role of oxidative stress in hypertension and its related diseases in SHRSP remains unknown. To det. whether phytoestrogens attenuate oxidative DNA damage in vascular smooth muscle cells (VSMC) from SHRSP and Wistar-Kyoto (WKY) rats, the authors investigated the effect of daidzein, genistein and resveratrol on oxidative DNA damage in VSMC, induced by advanced glycation end-products (AGEs). Methods. VSMC were treated with AGEs in the presence or absence of phytoestrogens for the indicated time. Cellular degeneration induced by AGEs was characterized in terms of intracellular oxidant levels, intracellular total glutathione (GSH) levels, mRNA expression for .gamma.-glutamylcysteine synthetase (GCS), and a new marker of oxidative stress, 8-hydroxy-2'-deoxyguanosine (8-OHdG) contents. Results. AGEs stimulated 8-OHdG formation in VSMC in a time- and dose-dependent manner. The authors also confirmed that VSMC from SHRSP were more vulnerable to oxidative stress induced by AGEs, than VSMC from WKY rats. Daidzein, genistein or resveratrol reduced AGEs-induced 8-OHdG formation in a dose-dependent manner. The preventive effects of phytoestrogens on 8-OHdG formation remarkably paralleled changes in the intracellular oxidant levels in VSMC following AGEs treatment. The authors further demonstrated that phytoestrogens increase intracellular total GSH level in VSMC. Increased GSH synthesis was due to enhanced expression of the rate-limiting enzyme for GSH synthesis, GCS. Phytoestrogens-stimulated total GSH level in VSMC could lead to decreased intracellular oxidant levels, and thus prevent oxidative DNA damage, induced by AGEs. The phytoestrogens are powerful antioxidants able to interfere with AGEs-mediated oxidative DNA damage of VSMC, and are potentially useful against vascular diseases where ROS are involved in hypertension.

RE.CNT 55 THERE ARE 55 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L17 ANSWER 4 OF 4 CAPLUS COPYRIGHT 2003 ACS

TI Resveratrol attenuates ovariectomy-induced hypertension and bone loss in stroke-prone spontaneously hypertensive rats

AN 2000:364790 CAPLUS

DN 133:99348

TI Resveratrol attenuates ovariectomy-induced hypertension and bone loss in stroke-prone spontaneously hypertensive rats
 AU Mizutani, Kenichi; Ikeda, Katsumi; Kawai, Yasuhiro; Yamori, Yukio
 CS Life Science, Environmental Conservation and Development, Nutritional Medicine, Graduate School of Human and Environmental Studies, Kyoto University, Kyoto, 606-8501, Japan
 SO Journal of Nutritional Science and Vitaminology (2000), 46(2), 78-83
 CODEN: JNSVA5; ISSN: 0301-4800
 PB Center for Academic Publications Japan
 DT Journal
 LA English
 AB We examd. the effect of resveratrol (3,4',5-trihydroxy stilbene), a phenolic compd. found in the skins of most grapes, on blood pressure and bone loss in ovariectomized (OVX), stroke-prone spontaneously hypertensive rats (SHRSP). Nineteen-week-old female SHRSP were divided into a sham-ovariectomized (sham) group fed a control diet and two OVX groups fed either a control diet (OVX-Cont) or a diet supplemented with resveratrol (5 mg/kg per d: OVX-Resv). Ovariectomy induced significant increases in systolic blood pressure (SBP). Resveratrol lowered the SBP by 15% by the third week of administration, and this effect was maintained throughout the study. Resveratrol treatment also significantly enhanced endothelium-dependent vascular relaxation in response to acetylcholine (ACh) in OVX rats. Finally, femur breaking energies measured for the resveratrol-treated (OVX-Resv) group were significantly higher than those of the resveratrol-untreated (OVX-Cont) group. While no significant differences in calcium, magnesium and phosphorus content were found between the femurs of OVX-Cont and OVX-Resv rats, the femur hydroxy-proline content in the OVX-Resv group was significantly higher than of the OVX-Cont group. We conclude that, in OVX-SHRSP, resveratrol acts by a similar mechanism to mammalian estrogens, lowering blood pressure by increasing dilatory responses to ACh. The present study also demonstrated that resveratrol was able to prevent ovariectomy-induced decreases in femoral bone strength.

RE.CNT 49 THERE ARE 49 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> d his

(FILE 'HOME' ENTERED AT 12:28:41 ON 10 JUL 2003)

FILE 'REGISTRY' ENTERED AT 12:31:39 ON 10 JUL 2003
 E RESVERATROL/CN

L1 1 E3

FILE 'CAPLUS' ENTERED AT 12:32:11 ON 10 JUL 2003

L2 1225 L1
 L3 64955 JUICE
 L4 45 L2 AND L3
 L5 13 L2(L)L3
 L6 283 APOPLEXY
 L7 1 L2 AND L6
 L8 217867 PHARMACEUTICAL
 L9 0 L5 AND L8
 L10 288367 FOOD
 L11 120 L2 AND L10
 L12 11 L8 AND L11
 SAVE TEMP L2 RESVERATROL/A
 SAVE TEMP ALL RESVERSRCH/L
 L13 3155 GRAPE JUICE
 L14 27 L13 AND L2
 L15 1 L8 AND L14

L16 19993 STROKE
L17 4 L2(L)L16

=> 113 and 116

L18 1 L13 AND L16

=> d 118 ti fbib abs

L18 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2003 ACS

TI Alcohol and human efficiency: experiments with moderate quantities and dilute solutions of ethyl alcohol on human subjects

AN 1926:583 CAPLUS

DN 20:583

OREF 20:70g-i,71a

TI Alcohol and human efficiency: experiments with moderate quantities and dilute solutions of ethyl alcohol on human subjects

AU Miles, Walter R.

SO Carnegie Institution of Washington Publication (1924), 333, 308 pages
CODEN: CIWPAV; ISSN: 0099-4936

DT Journal

LA Unavailable

AB Administration of alc. in doses of 21 to 37.5 g. abs. alc. and in concns. between 2.75% and 22% produced the following effects: The pulse rate during rest and during work, the metabolism (O2 consumption), temp. of skin of face and of hands, and swaying of the body were increased; the amplitude of the patellar reflex and of the lid reflex were decreased; the latency of the lid reflex, the eye-reaction time, the word-reaction time, the finger-movement speed, and the velocity of eye-movement (both adductive and abductive) became slower; the visual acuity and the elec. threshold sensitivity became less keen; the coordination for the pursuit pendulum and for the pursuit-meter became less adequate; in typewriting, the **strokes** per sec. were decreased, while the errors and illegibility were increased; the transliteration of letters in code was decreased. "There is no longer room for doubt in reference to the toxic action of alcoholic beverages as weak as 2.75% by wt. If 27.5 g. of alc. are taken in this form, the well-defined and measurable depression in physical and mental processes. . . . is not far short of the result found when 21 to 28 g. of alc. are taken in solns. varying from 14 to 22%. Alcoholic beverages of all strengths may be taken so slowly, in such small amts., or so dild. with food that the content in the blood remains very low and the effects likewise remain minimal." Clearly recognizable characteristic subjective symptoms appeared when 25 g. or more of alc. were dild. to a concn. of 14 to 22% and administered on a relatively empty stomach. Noticeable subjective symptoms also appeared in a majority of the subjects when 27.5 g. of alc. were mixed in 1 l. of dild. **grape juice**, then ingested; the symptoms were most marked during the first 35 to 40 min. after complete ingestion, and most noticeable on rising, standing, or walking.

=> cerebrovascular accident

5339 CEREBROVASCULAR

27191 ACCIDENT

19067 ACCIDENTS

33371 ACCIDENT

(ACCIDENT OR ACCIDENTS)

L19 230 CEREBROVASCULAR ACCIDENT

(CEREBROVASCULAR(W)ACCIDENT)

=> 12 and 119

L20 0 L2 AND L19

<-----User Break----->

Connecting via Winsock to STN

Welcome to STN International! Enter x:x

LOGINID:SSSPTA1623PAZ

PASSWORD:

TERMINAL (ENTER 1, 2, 3, OR ?):2

* * * * * Welcome to STN International * * * * *

NEWS 1		Web Page URLs for STN Seminar Schedule - N. America
NEWS 2		"Ask CAS" for self-help around the clock
NEWS 3	Jun 03	New e-mail delivery for search results now available
NEWS 4	Aug 08	PHARMAMarketLetter(PHARMAML) - new on STN
NEWS 5	Aug 19	Aquatic Toxicity Information Retrieval (AQUIRE) now available on STN
NEWS 6	Aug 26	Sequence searching in REGISTRY enhanced
NEWS 7	Sep 03	JAPIO has been reloaded and enhanced
NEWS 8	Sep 16	Experimental properties added to the REGISTRY file
NEWS 9	Sep 16	CA Section Thesaurus available in CAPLUS and CA
NEWS 10	Oct 01	CASREACT Enriched with Reactions from 1907 to 1985
NEWS 11	Oct 24	BEILSTEIN adds new search fields
NEWS 12	Oct 24	Nutraceuticals International (NUTRACEUT) now available on STN
NEWS 13	Nov 18	DKILIT has been renamed APOLLIT
NEWS 14	Nov 25	More calculated properties added to REGISTRY
NEWS 15	Dec 04	CSA files on STN
NEWS 16	Dec 17	PCTFULL now covers WP/PCT Applications from 1978 to date
NEWS 17	Dec 17	TOXCENTER enhanced with additional content
NEWS 18	Dec 17	Adis Clinical Trials Insight now available on STN
NEWS 19	Jan 29	Simultaneous left and right truncation added to COMPENDEX, ENERGY, INSPEC
NEWS 20	Feb 13	CANCERLIT is no longer being updated
NEWS 21	Feb 24	METADEx enhancements
NEWS 22	Feb 24	PCTGEN now available on STN
NEWS 23	Feb 24	TEMA now available on STN
NEWS 24	Feb 26	NTIS now allows simultaneous left and right truncation
NEWS 25	Feb 26	PCTFULL now contains images
NEWS 26	Mar 04	SDI PACKAGE for monthly delivery of multifile SDI results
NEWS 27	Mar 20	EVENTLINE will be removed from STN
NEWS 28	Mar 24	PATDPAFULL now available on STN
NEWS 29	Mar 24	Additional information for trade-named substances without structures available in REGISTRY
NEWS 30	Apr 11	Display formats in DGENE enhanced
NEWS 31	Apr 14	MEDLINE Reload
NEWS 32	Apr 17	Polymer searching in REGISTRY enhanced
NEWS 33	Jun 13	Indexing from 1947 to 1956 added to records in CA/CAPLUS
NEWS 34	Apr 21	New current-awareness alert (SDI) frequency in WPIDS/WPINDEX/WPIX
NEWS 35	Apr 28	RDISCLOSURE now available on STN
NEWS 36	May 05	Pharmacokinetic information and systematic chemical names added to PHAR
NEWS 37	May 15	MEDLINE file segment of TOXCENTER reloaded
NEWS 38	May 15	Supporter information for ENCOMPPAT and ENCOMPLIT updated
NEWS 39	May 16	CHEMREACT will be removed from STN
NEWS 40	May 19	Simultaneous left and right truncation added to WSCA

NEWS 41 May 19 RAPRA enhanced with new search field, simultaneous left and right truncation
NEWS 42 Jun 06 Simultaneous left and right truncation added to CBNB
NEWS 43 Jun 06 PASCAL enhanced with additional data
NEWS 44 Jun 20 2003 edition of the FSTA Thesaurus is now available
NEWS 45 Jun 25 HSDB has been reloaded

NEWS EXPRESS April 4 CURRENT WINDOWS VERSION IS V6.01a, CURRENT
MACINTOSH VERSION IS V6.0b(ENG) AND V6.0Jb(JP),
AND CURRENT DISCOVER FILE IS DATED 01 APRIL 2003
NEWS HOURS STN Operating Hours Plus Help Desk Availability
NEWS INTER General Internet Information
NEWS LOGIN Welcome Banner and News Items
NEWS PHONE Direct Dial and Telecommunication Network Access to STN
NEWS WWW CAS World Wide Web Site (general information)

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* * * * * STN Columbus * * * * *

FILE 'HOME' ENTERED AT 13:42:12 ON 10 JUL 2003

=> file caplus

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FILE 'CAPLUS' ENTERED AT 13:42:24 ON 10 JUL 2003

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FILE COVERS 1907 - 10 Jul 2003 VOL 139 ISS 2

FILE LAST UPDATED: 9 Jul 2003 (20030709/ED)

This file contains CAS Registry Numbers for easy and accurate substance identification.

=> polyphenols

L1 10396 POLYPHENOLS

=> stroke

18962 STROKE

1554 STROKES
L2 19993 STROKE
(STROKE OR STROKES)

=> l1 and l2

L3 16 L1 AND L2

=> d l3 1-16 mti

'MTI' IS NOT A VALID FORMAT FOR FILE 'CAPLUS'

The following are valid formats:

ABS ----- GI and AB
ALL ----- BIB, AB, IND, RE
APPS ----- AI, PRAI
BIB ----- AN, plus Bibliographic Data and PI table (default)
CAN ----- List of CA abstract numbers without answer numbers
CBIB ----- AN, plus Compressed Bibliographic Data
DALL ----- ALL, delimited (end of each field identified)
DMAX ----- MAX, delimited for post-processing
FAM ----- AN, PI and PRAI in table, plus Patent Family data
FBIB ----- AN, BIB, plus Patent FAM
IND ----- Indexing data
IPC ----- International Patent Classifications
MAX ----- ALL, plus Patent FAM, RE
PATS ----- PI, SO
SAM ----- CC, SX, TI, ST, IT
SCAN ----- CC, SX, TI, ST, IT (random display, no answer numbers;
SCAN must be entered on the same line as the DISPLAY,
e.g., D SCAN or DISPLAY SCAN)
STD ----- BIB, IPC, and NCL

IABS ----- ABS, indented with text labels
IALL ----- ALL, indented with text labels
IBIB ----- BIB, indented with text labels
IMAX ----- MAX, indented with text labels
ISTD ----- STD, indented with text labels

OBIB ----- AN, plus Bibliographic Data (original)
OIBIB ----- OBIB, indented with text labels

SBIB ----- BIB, no citations
SIBIB ----- IBIB, no citations

HIT ----- Fields containing hit terms
HITIND ----- IC, ICA, ICI, NCL, CC and index field (ST and IT)
containing hit terms
HITRN ----- HIT RN and its text modification
HITSTR ----- HIT RN, its text modification, its CA index name, and
its structure diagram
HITSEQ ----- HIT RN, its text modification, its CA index name, its
structure diagram, plus NTE and SEQ fields
FHITSTR ----- First HIT RN, its text modification, its CA index name, and
its structure diagram
FHITSEQ ----- First HIT RN, its text modification, its CA index name, its
structure diagram, plus NTE and SEQ fields
KWIC ----- Hit term plus 20 words on either side
OCC ----- Number of occurrence of hit term and field in which it occurs

To display a particular field or fields, enter the display field codes. For a list of the display field codes, enter HELP DFIELDS at an arrow prompt (=>). Examples of formats include: TI; TI,AU; BIB,ST;

TI,IND; TI,SO. You may specify the format fields in any order and the information will be displayed in the same order as the format specification.

All of the formats (except for SAM, SCAN, HIT, HITIND, HITRN, HITSTR, FHITSTR, HITSEQ, FHITSEQ, KWIC, and OCC) may be used with DISPLAY ACC to view a specified Accession Number.
ENTER DISPLAY FORMAT (BIB):end

=> d l3 1-16 ti

L3 ANSWER 1 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Natural bioactive compounds in plants, the way to improve our health

L3 ANSWER 2 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Cholesterol treatment formulation

L3 ANSWER 3 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Feeding rats diets enriched in lowbush blueberries for six weeks decreases ischemia-induced brain damage

L3 ANSWER 4 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Free radicals, antioxidants, and nutrition

L3 ANSWER 5 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Labeled macrophage scavenger receptor antagonists for imaging atherosclerosis and vulnerable plaque

L3 ANSWER 6 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Alcohol consumption and mortality: Is wine different from other alcoholic beverages?

L3 ANSWER 7 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Up-regulation of endothelial nitric oxide activity as a central strategy for prevention of ischemic **stroke** - just say NO to **stroke**!

L3 ANSWER 8 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Consumption of black tea elicits an increase in plasma antioxidant potential in humans

L3 ANSWER 9 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI N-substituted amino acids, antioxidant pharmaceutical compositions containing them, and methods using them

L3 ANSWER 10 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Pharmaceutically active composition

L3 ANSWER 11 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Wine and **polyphenols** related to platelet aggregation and athero-thrombosis

L3 ANSWER 12 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Oxidative stress and neurodegenerative disorders

L3 ANSWER 13 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Procyanidins extracted from Pinus maritima (Pycnogenol): scavengers of free radical species and modulators of nitrogen monoxide metabolism in activated murine RAW 264.7 macrophages

L3 ANSWER 14 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI **Polyphenols** produced during red wine ageing

L3 ANSWER 15 OF 16 CAPLUS COPYRIGHT 2003 ACS
 TI Compositions comprising L-carnitine or derivatives thereof and antioxidants

L3 ANSWER 16 OF 16 CAPLUS COPYRIGHT 2003 ACS
 TI One-stage resins prepared by reaction of spaced **polyphenols** with phenols and aldehydes

=> resveratrol
 1520 RESVERATROL
 15 RESVERATROLS
 L4 1521 RESVERATROL
 (RESVERATROL OR RESVERATROLS)

=> 13 and 14
 L5 1 L3 AND L4

=> d 15 ti

L5 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2003 ACS
 TI Pharmaceutically active composition

=> d 15 ti fbib abs

L5 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2003 ACS
 TI Pharmaceutically active composition
 AN 2000:259976 CAPLUS
 DN 132:284233
 TI Pharmaceutically active composition
 IN Bockelmann, Andreas
 PA Switz.
 SO PCT Int. Appl., 11 pp.
 CODEN: PIXXD2
 DT Patent
 LA German
 FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2000021507	A2	20000420	WO 1999-CH482	19991011
	WO 2000021507	A3	20000727		
	W:	AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
	RW:	GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG			
	AU 9959653	A1	20000501	CH 1998-715	A 19981012
				AU 1999-59653	19991011
				CH 1998-715	A 19981012
				WO 1999-CH482	W 19991011

AB. A compn. which contains .gtoreq.1 platelet aggregation-inhibiting nonsteroidal antiphlogistic (esp. acetylsalicylic acid) and .gtoreq.1 antioxidant flavonoid or other polyphenol such as occur in red wine is used for the prophylactic treatment of occlusive vascular diseases, preferably of myocardial infarction, apoplexy, and thrombosis,. The compn. is preferably used in the form of tablets, effervescent tablets,

powders, or capsules. A Mg salt is preferably also present as a cardiovascular regulator.

=> d 13 11 ti fbib abs

L3 ANSWER 11 OF 16 CAPLUS COPYRIGHT 2003 ACS
TI Wine and **polyphenols** related to platelet aggregation and athero-thrombosis
AN 1999:500246 CAPLUS
DN 131:285540
TI Wine and **polyphenols** related to platelet aggregation and athero-thrombosis
AU Ruf, J. C.
CS Nutrition and Health Unit, O.I.V., Paris, Fr.
SO Bulletin de l'O.I.V. (1999), 72(817-818), 242-259
CODEN: BLOVAJ; ISSN: 0029-7127
PB Office International de la Vigne et du Vin
DT Journal; General Review
LA French
AB A review with 50 refs. Epidemiol. studies have demonstrated an inverse correlation between moderate wine and alc. consumption and morbidity and mortality from coronary heart disease (CHD). The protective effect has been assocd. with an increase in the plasma level of HDL cholesterol, a it is well recognized that plasma HDL is inversely correlated with CHD. In addn. it has become evident that blood platelets contribute to the rate of development of atherosclerosis and CHD through several mechanisms. In recent studies it has been shown that the level of HDL cholesterol can explain only 50% of the protective effect of alc. beverages; the other 50% may be partly related to a decrease in platelet activity. This anti-platelet activity of wine is explained by ethanol but also by the polyphenolic components with which red wines are richly endowed. Several studies carried out on humans and animals have shown that wine phenolics could exert their effects by reducing prostanoid synthesis from arachidonate. In addn., it has been suggested that wine phenolics could reduce platelet activity mediated by nitric oxide. Moreover, wine phenolics increase vitamin E level while decreasing the oxidn. of platelets submitted to an oxidative stress. However, a rebound phenomenon of hyperaggregability is obsd. after an acute alc. consumption which is not obsd. with wine consumption. This protection afforded by wine has been duplicated in animals with grape phenolics added to alc. This rebound phenomenon may explain ischemic **strokes** or sudden deaths known to occur after episodes of drunkenness. It appears that wine and wine phenolics in particular could have a more significant inhibitory effect on platelet aggregation and could explain in part the hypothesis that red wine is more protective against atherosclerosis and coronary heart disease.

RE.CNT 50 THERE ARE 50 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> wine

31120 WINE
13741 WINES
L6 32648 WINE
(WINE OR WINES)

=> d his

(FILE 'HOME' ENTERED AT 13:42:12 ON 10 JUL 2003)

FILE 'CAPLUS' ENTERED AT 13:42:24 ON 10 JUL 2003

L1 10396 POLYPHENOLS
L2 19993 STROKE
L3 16 L1 AND L2
L4 1521 RESVERATROL
L5 1 L3 AND L4
L6 32648 WINE

=> 12 and 16

L7 27 L2 AND L6

=> 12(1)16

L8 25 L2(L)L6

=> d 18 10-25 ti

L8 ANSWER 10 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Alcohol and atherosclerosis

L8 ANSWER 11 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Flavonoids protect neuronal cells from oxidative stress by three distinct mechanisms

L8 ANSWER 12 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Effects of alcohol and the evening meal on shear-induced platelet aggregation and urinary excretion of prostanoids

L8 ANSWER 13 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Dietary flavonoids and hypertension: Is there a link?

L8 ANSWER 14 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Phytoestrogen, resveratrol and women's health

L8 ANSWER 15 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Oxidants, antioxidants, alcohol and stroke

L8 ANSWER 16 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Wine and polyphenols related to platelet aggregation and athero-thrombosis

L8 ANSWER 17 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Extract of **wine** phenolics improves aortic biomechanical properties in **stroke**-prone spontaneously hypertensive rats (SHRSP)

L8 ANSWER 18 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Flavonols in wine and tea and prevention of coronary heart disease

L8 ANSWER 19 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI The effects of alcohol on health

L8 ANSWER 20 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Polyphenols produced during red wine ageing

L8 ANSWER 21 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Use of hydrodynamic methods for pressure driven membrane operations

L8 ANSWER 22 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Effects of alcohol on platelet functions

L8 ANSWER 23 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Platelet rebound effect of alcohol withdrawal and wine drinking in rats relation to tannins and lipid peroxidation

L8 ANSWER 24 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Energy-saving pulsatile-mode crossflow filtration

L8 ANSWER 25 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Selection of active yeast cultures for the enrichment of potcheese with vitamin B1

=> d 18 17,20,23 ti fbib abs

L8 ANSWER 17 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Extract of **wine** phenolics improves aortic biomechanical properties in **stroke**-prone spontaneously hypertensive rats (SHRSP)
AN 1999:232566 CAPLUS
DN 131:18416
TI Extract of **wine** phenolics improves aortic biomechanical properties in **stroke**-prone spontaneously hypertensive rats (SHRSP)
AU Mizutani, Kenichi; Ikeda, Katsumi; Kawai, Yasuhiro; Yamori, Yukio
CS Department of Environmental Preservation, Kyoto University, Kyoto, 606-8501, Japan
SO Journal of Nutritional Science and Vitaminology (1999), 45(1), 95-106
CODEN: JNSVA5; ISSN: 0301-4800
PB Center for Academic Publications Japan
DT Journal
LA English
AB We studied the effect of the ext. of **wine** phenolics (EWP) on blood pressure, vasorelaxing activity and aortic biomech. properties in **stroke**-prone hypertensive rats (SHRSP). Thirty-six 4-wk-old male SHRSP/Izm rats were divided into 6 equal groups fed one of the following 6 diets: A control diet (plain lab. diet), the control diet substituted with 0.5 or 1.0% polyphenolic compds. derived from the ext. of apple phenolics (EAP), the control diet substituted with 0.5 or 1.0% polyphenolic compds. derived from the ext. of tea phenolics (ETP), or the control diet along with drinking water contg. 1.0% polyphenolic compds. derived from EWP. Systolic blood pressure (SBP) and body wt. (BW) were checked once a week. At the end of the 8th week of feeding, all of the rats were sacrificed and the heart wt. and aortic biomech. properties were measured. The relaxation effect of the addn. of EWP on endothelium-intact aortic rings precontracted with prostaglandin (PG) F2.alpha. was also measured. Only EWP, not EAP or ETP, significantly lowered the SBP values as compared with the control group at the 4th, 7th and 8th weeks of feeding (p<0.05). The heart wt. and ventricular wt., expressed as the percentage of BW, were significantly lower in the EWP group than in the control group (p<0.05). The aortic max. stress was significantly increased (p<0.05), and the aortic incremental elastic modulus was significantly reduced (meaning higher elasticity) (p<0.001) in the EWP group as compared with the control group. The aortic rings showed concn.-dependent relaxation induced by EWP, and the relaxation was significantly greater than that induced by a com. red **wine** prepn. In conclusion, EWP attenuated the elevation of blood pressure in SHRSP possibly by increasing the vasorelaxation activity. The aortic fragility and elasticity were also improved in EWP-fed SHRSP.
RE.CNT 30 THERE ARE 30 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L8 ANSWER 20 OF 25 CAPLUS COPYRIGHT 2003 ACS
TI Polyphenols produced during red wine ageing
AN 1997:749859 CAPLUS
DN 128:47398
TI Polyphenols produced during red wine ageing

AU Brouillard, R.; George, F.; Fougerousse, A.
 CS Laboratoire de Chimie des Polyphenols, Faculte de Chimie, Universite Louis
 Pasteur, Strasbourg, 67, Fr.
 SO BioFactors (1997), 6(4), 403-410
 CODEN: BIFAEU; ISSN: 0951-6433
 PB IOS Press
 DT Journal; General Review
 LA English
 AB A review with 35 refs. Over the past few years, it has been accepted that
 a moderate red **wine** consumption is a factor beneficial to human
 health. Indeed, people of France and Italy, the two major **wine**
 -producing European countries, eat a lot of fatty foods but suffer less
 from fatal heart **strokes** than people in North-America or in the
 northern regions of Europe, where **wine** is not consumed on a
 regular basis. For a time, ethanol was thought to be the "good" chem.
 species hiding behind what is known as the "French paradox". Researchers
 now have turned their investigations towards a family of natural
 substances called "polyphenols", which are only found in plants and are
 abundant in grapes. It is well known that these mols. behave as radical
 scavengers and antioxidants, and it has been demonstrated that they can
 protect cholesterol in the LDL species from oxidn., a process thought to
 be at the origin of many fatal heart attacks. However, taken one by one,
 it remains difficult to demonstrate which are the best polyphenols as far
 as their antioxidant activities are concerned. The main obstacle in that
 kind of research is not the design of the chem. and biol. tests
 themselves, but surprisingly enough, the limited access to CP and
 structurally elucidated polyphenolic compds. In this article, particular
 attention will be paid to polyphenols of red **wine** made from
 Vitis vinifera cultivars. With respect to the "French paradox", we
 address the following question: are **wine** polyphenolic compds.
 identical to those found in grapes (skin, pulp and seed), or are there
 biochem. modifications specifically taking place on the native flavonoids
 when a **wine** ages. Indeed, structural changes occur during
wine conservation, and one of the most studied of those changes
 concerns red **wine** color evolution, called "**wine**
 ageing". As a **wine** ages, it has been demonstrated that the
 initially present grape pigments slowly turn into new more stable red
 pigments. That phenomenon goes on for weeks, months and years. Since
 grape and **wine** polyphenols are chem. distinct, their antioxidant
 activities cannot be the same. So, eating grapes might well lead to
 beneficial effects on human health, due to the variety and sometimes large
 amts. of their polyphenol content. However, epidemiol. surveys have
 focused on **wines**, not on grapes...

L8 ANSWER 23 OF 25 CAPLUS COPYRIGHT 2003 ACS
 TI Platelet rebound effect of alcohol withdrawal and wine drinking in rats
 relation to tannins and lipid peroxidation
 AN 1995:523719 CAPLUS
 DN 122:289668
 TI Platelet rebound effect of alcohol withdrawal and wine drinking in rats
 relation to tannins and lipid peroxidation
 AU Ruf, Jean-Claude; Berger, Jean-Luc; Renaud, Serge
 CS Unit 63, INSERM, Bron, 69675, Fr.
 SO Arteriosclerosis, Thrombosis, and Vascular Biology (1995), 15(1), 140-4
 CODEN: ATVBFA; ISSN: 1079-5642
 DT Journal
 LA English
 AB We investigated in rats fed a purified diet for 2 and 4 mo whether
wine drinking was assocd. with the rebound effect on
 thrombin-induced platelet aggregation obsd. after alc. withdrawal. With
 6% ethanol drinking or its equiv. in red or white **wine**, platelet
 aggregation was reduced similarly by 70% when the animals drank the alc.

beverages up to the venipuncture. Depriving the rats of alc. beverages for 18 h was assocd. with an increase in the platelet response of 124% in those receiving 6% ethanol, of 46% with white wine but a decrease of 59% in those with red wine. The protective effect of red wine on platelets could be reproduced by tannins (procyanidins) extd. from grape seeds or red wine and added to 6% ethanol, but not by glycerol or wine without alc. That was related to inhibition of the alc.-induced lipid peroxidn. as shown by the lowering of conjugated dienes, lipid peroxides, and the increase in vitamin E in plasma. Owing to tannins, the platelets of rats drinking red wine did not exhibit the rebound effect obsd. hours after alc. drinking, eventually assocd. with sudden death and **stroke** in humans.

=> d his

(FILE 'HOME' ENTERED AT 13:42:12 ON 10 JUL 2003).

FILE 'CAPLUS' ENTERED AT 13:42:24 ON 10 JUL 2003

L1 10396 POLYPHENOLS
L2 19993 STROKE
L3 16 L1 AND L2
L4 1521 RESVERATROL
L5 1 L3 AND L4
L6 32648 WINE
L7 27 L2 AND L6
L8 25 L2(L)L6

=> food

268682 FOOD
61702 FOODS
L9 288367 FOOD
(FOOD OR FOODS)

=> nutraceutical

300 NUTRACEUTICAL
269 NUTRACEUTICALS
L10 476 NUTRACEUTICAL
(NUTRACEUTICAL OR NUTRACEUTICALS)

=> l4 and l10

L11 12 L4 AND L10

=> d l11 10-12 ti

L11 ANSWER 10 OF 12 CAPLUS COPYRIGHT 2003 ACS
TI Engineering **resveratrol** glucoside accumulation into alfalfa:
Crop protection and **nutraceutical** applications.

L11 ANSWER 11 OF 12 CAPLUS COPYRIGHT 2003 ACS
TI Methods of infusing phytochemicals, **nutraceuticals**, and other
compositions into food products

L11 ANSWER 12 OF 12 CAPLUS COPYRIGHT 2003 ACS
TI Grape chemistry and the significance of **resveratrol**: an overview

=> d l11 10-12 ti fbib abs

L11 ANSWER 10 OF 12 CAPLUS COPYRIGHT 2003 ACS
TI Engineering **resveratrol** glucoside accumulation into alfalfa:

Crop protection and **nutraceutical** applications.

AN 2000:326530 CAPLUS

TI Engineering **resveratrol** glucoside accumulation into alfalfa:
Crop protection and **nutraceutical** applications.

AU Paiva, Nancy L.; Hipskind, John D.; Cooper, John D.

CS Plant Biology Division, Samuel Roberts Noble Foundation, Ardmore, OK,
73402, USA

SO Book of Abstracts, 219th ACS National Meeting, San Francisco, CA, March
26-30, 2000 (2000), AGFD-071 Publisher: American Chemical Society,
Washington, D. C.
CODEN: 69CLAC

DT Conference; Meeting Abstract

LA English

AB Stilbenes, including **resveratrol** (3,5,4'-trihydroxystilbene),
are phenolic natural products which accumulate in several plant species,
but not in alfalfa (*Medicago sativa*). Natural stilbene accumulation
occurs primarily during plant defense responses to pathogen invasion, or
in non-edible portions of the plant. We have genetically engineered the
constitutive accumulation of a **resveratrol** glucoside in
transgenic alfalfa leaves and stems. The growth and sporulation of one
fungal pathogen is inhibited in transgenic vs. control plants. No neg.
effects from accumulation of **resveratrol** glucoside were obsd. in
alfalfa. **Resveratrol** is proposed to have beneficial effects on
human health (strong antioxidant, improvement of cardiovascular health,
prevention of tumorigenesis in model systems), but there are few human
dietary sources of **resveratrol**. Studies in transgenic alfalfa
reveal complications and new strategies for genetically engineering the
synthesis of **resveratrol** into more human food plants, and
provide material for animal studies to test the chemopreventive value of
this modification.

L11 ANSWER 11 OF 12 CAPLUS COPYRIGHT 2003 ACS

TI Methods of infusing phytochemicals, **nutraceuticals**, and other
compositions into food products

AN 1999:468540 CAPLUS

DN 131:87164

TI Methods of infusing phytochemicals, **nutraceuticals**, and other
compositions into food products

IN Hirschberg, Edward

PA USA

SO PCT Int. Appl., 25 pp.
CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 2

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9935917	A1	19990722	WO 1999-US181	19990114
W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM RW: GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
AU 9925578	A1	19990802	US 1998-71081P P	19980115
			AU 1999-25578	19990114
			US 1998-71081P P	19980115
			WO 1999-US181 W	19990114

PATENT FAMILY INFORMATION:

FAN 2002:654971

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	US 6440449	B1	20020827	US 1999-231536	19990114
				US 1998-71081P P	19980115

AB This invention provides methods of infusing compns. including phytochems., **nutraceuticals** such as vitamins, herbal exts., and medicinals into food products, including, e.g., juices, fruits, vegetables, and meats, etc. The resulting infused food products are consumable products which are helpful in alleviating dietary insufficiency and/or to prevent or treat diseases such as cancer, heart disease, Alzheimer's disease, etc.

RE.CNT 3 THERE ARE 3 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L11 ANSWER 12 OF 12 CAPLUS COPYRIGHT 2003 ACS

TI Grape chemistry and the significance of **resveratrol**: an overview

AN 1999:93911 CAPLUS

DN 130:280946

TI Grape chemistry and the significance of **resveratrol**: an overview

AU Creasy, L. L.; Creasy, M. T.

CS Department of Fruit and Vegetable Science, Cornell University, Ithaca, NY, 14853, USA

SO Pharmaceutical Biology (Lisse, Netherlands) (1998), 36(Suppl.), 8-13
CODEN: PHBIFC; ISSN: 1388-0209

PB Swets & Zeitlinger B.V.

DT Journal; General Review

LA English

AB A review of the discovery of the stilbene, **resveratrol**, in grapes is presented with many refs. Factors affecting the concn. of **resveratrol** in grape skin are presented, emphasizing the ephemeral nature of its occurrence. **Resveratrol** is a phytoalexin and synthesized only after appropriate stimulation. Once its function of disease resistance succeeds or fails, the concn. declines. On subsequent interaction with micro-organisms or other inducers it can be resynthesized. **Resveratrol** in grape skin is readily transferred to red wine by fermn. alc. extn. It was also quant. recovered during the hot press extn. process typical of red or purple juice prodn. Concns. of **resveratrol** in raisins was detd. by light exposure during drying. Quercetin, a flavonol component of grapes was found to be higher in red than in white wine and not effectively extd. by the hot press process of purple juice prodn. **Resveratrol** was found in several **nutraceutical** products made from grape exts.

RE.CNT 51 THERE ARE 51 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

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ENTRY	SESSION
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FULL ESTIMATED COST

DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)

SINCE FILE	TOTAL
ENTRY	SESSION
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